

Reg. no 62

APPELLATION OF ORIGIN

Cheese from Sombor

Description:

Cheese from Sombor is full fat, soft cheese made from cow milk produced in wooden buckets of the volume of around 1 – 2 kg, but they can be larger from 10-15kg. Part of the cheese is in the bucket, and part of the cheesy mass is outside the bucket in the shape of a sour dough or a bubble –like mushroom. The cheese has bright gold or white color, mild pleasant smell to the lactic acid and a pleasant taste of a nut.

Geographical area:

The cheese from Sombor is produced on the territory of the municipality of the town of Sombor.